



Lambrusco dell'Emilia

I.G.T.

AREA

Emilia Romagna (Central Italy)

GRAPES

100% Lambrusco.

VINIFICATION

The grapes are softly pressed in cylinders under pressure gently breaking their skins and releasing the juice. The free-run must extracted from the pulp is immediately separated from the skins and stored in stainless steel pressure vessels where the fermentation will take place. The total grape sugar content in the juice will be partly transformed into alcohol and the balance remaining unfermented (approx. 50 g./L.) will impart to the finished product its natural sweetness and slight effervescence.

COLOR

Ruby red with purple reflections.

BOUQUET

Light, fruity and floral with nuances of roses and underbrush and small red fruit.

FLAVOR

A semi-sweet and very pleasant wine with a distinctive raspberry taste

SERVING TEMPERATURE

To served at a temperature of about 12° C. or slightly cooler.

FOOD COMBINATION

A light and very versatile wine: superb as an aperitif and party wine or during any part of the meal especially with Italian "antipasti" (salami and cold cuts) and delicate first-course dishes.

ALCOHOL LEVEL

8,5% by volume.

BOTTLES

Available in 750 ml. and 1.5 ltr bottles.

PRODUCER

Casa Vinicola Zonin Spa, via Borgolecco 9,
Gambellara (Vicenza),
tel. 0444/640144- 640139, fax 0444/446000
www.zonin.it – e-mail: info@zonin.it

ZONIN
VITICULTORI DAL 1821